Assuring the safety, security and abundance of our food supply

# V(A). Planned Program (Summary)

# 1. Name of the Planned Program

Assuring the safety, security and abundance of our food supply

# V(B). Program Knowledge Area(s)

# 1. Program Knowledge Areas and Percentage

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
502	New and Improved Food Products	18%		18%	18%
503	Quality Maintenance in Storing and Marketing Food Products	15%		15%	15%
601	Economics of Agricultural Production and Farm Management	25%		25%	25%
603	Market Economics	14%		14%	14%
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	28%		28%	28%
	Total	100%		100%	100%

# V(C). Planned Program (Inputs)

### 1. Actual amount of professional FTE/SYs expended this Program

<b>Year</b> : 2008	Exter	sion	R	esearch
	1862	1890	1862	1890
Plan	1.9	0.0	6.8	10.4
Actual	1.9	0.0	7.0	11.5

# 2. Institution Name: Alabama A&M University

Actual dollars expended in this Program (includes Carryover Funds from previous years)

Extension		Research	
Smith-Lever 3b &	1890 Extension	Hatch	Evans-Allen
<b>3</b> €	0	0	377315
1862 Matching	1890 Matching	1862 Matching	1890 Matching
0	0	0	377315
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	0	0

# 2. Institution Name: Auburn University

Report Date 10/16/2009 Page 1 of 6

Actual dollars expended in this Program (includes Carryover Funds from previous years)

Extension		Research	
Smith-Lever 3b &	1890 Extension	Hatch	Evans-Allen
<b>3</b> c	0	465464	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
0	0	465464	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	0	0

#### 2. Institution Name: Tuskegee University

Actual dollars expended in this Program (includes Carryover Funds from previous years)

Extension		Research		
Smith-Lever 3b &	1890 Extension	Hatch	Evans-Allen	
<b>3</b> €	0	0	229151	
1862 Matching	1890 Matching	1862 Matching	1890 Matching	
0	0	0	229151	
1862 All Other	1890 All Other	1862 All Other	1890 All Other	
0	0	0	0	

# V(D). Planned Program (Activity)

#### 1. Brief description of the Activity

This planned program includes two major objectives: first, to assure food security in terms of its supply and abundance, and second, to assure food safety to human health.

Activities related to assuring food production included development of technologies and management practices for food crops, food animals, pest and disease management of plants and animals.

Activities related to assuring food safety included technology development to monitor food contaminants and evaluate means to manage food quality from the farm through processing to markets.

Results are shared with extension personnel for further dissemination, particularly to county agents, processors and consumers. Additional dissemination of results are through direct contact (such as demonstrations and commodity meetings), through publications (experiment station bulletins, on-line reports, press releases, as well as scientific journal articles), and may include non-traditional efforts, such as working through community and faith-based groups.

#### 2. Brief description of the target audience

Extension specialists, county agents, producers (particularly those that are innovative), processors, food industry personnel, students (both K-12 and at our institutions), all state citizens.

# V(E). Planned Program (Outputs)

#### 1. Standard output measures

Target for the number of persons (contacts) reached through direct and indirect contact methods

Year	Direct Contacts Adults Target	Indirect Contacts Adults Target	Direct Contacts Youth Target	Indirect Contacts Youth Target
Plan	700	1100	120	700
2008	1000	2000	200	1000

Report Date 10/16/2009 Page 2 of 6

# 2. Number of Patent Applications Submitted (Standard Research Output)

# **Patent Applications Submitted**

Year Target Plan: 1 2008: 3

#### **Patents listed**

- 1. Micromanipulator Mount for Microscope
- 2. Method for Measuring Yolk Contamination of Egg Albumen.
- 3. Smoked Catfish Product and Process for Manufacture

# 3. Publications (Standard General Output Measure)

#### **Number of Peer Reviewed Publications**

	Extension	Research	Total
Plan	0	8	
2008	0	40	40

# V(F). State Defined Outputs

Output Target
Output #1

**Output Measure** 

publications

Year Target Actual 2008 10 40

Report Date 10/16/2009 Page 3 of 6

# $V(\mbox{G})$ . State Defined Outcomes

O No.	Outcome Name	
1	Decreased incidence of cases of food poisoning (AL state stats, % deaths from Salmonella and other intestinal	
	infections in 2004 = 1.6%). Program success will be indicated by a decline or no change in this incidence. (Short-term outcome)	
2	New technology(-ies) developed to monitor microbial contaminants. (Medium term outcome)	
3	New professionals in workforce with training in food safety and security. (Long-term)	

Report Date 10/16/2009 Page 4 of 6

#### 1. Outcome Measures

Not reporting on this Outcome for this Annual Report

#### 2. Associated Institution Types

#### 3a. Outcome Type:

#### 3b. Quantitative Outcome

Year Quantitative Target Actual

#### 3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

#### 4. Associated Knowledge Areas

KA Code Knowledge Area

# V(H). Planned Program (External Factors)

#### External factors which affected outcomes

Natural Disasters (drought, weather extremes, etc.)

Economy

Appropriations changes

Public Policy changes

**Government Regulations** 

Competing Programmatic Challenges

Populations changes (immigration,new cultural groupings,etc.)

Other (catastrophic food poisoning)

#### **Brief Explanation**

The drought had much impact on fresh vegetable quality.

The financial crisis has caused shortage of funds for certain programs including those for food safety.

# V(I). Planned Program (Evaluation Studies and Data Collection)

#### 1. Evaluation Studies Planned

Retrospective (post program)

During (during program)

#### **Evaluation Results**

Satisfactory results were achieved.

Report Date 10/16/2009 Page 5 of 6

# **Key Items of Evaluation**

Food safety and detection program at Auburn University is a peak of excellence program. Development of detection sensors at Auburn has gained much of the national attention. This particular program involves multi-college efforts including those of the College of Agriculture, Human Sciences, and Engineering.

Report Date 10/16/2009 Page 6 of 6